

VINI BIANCHI WHITE WINES

	175ml	250ml	Bottle
Sauvignon Blanc IGT, Terra Serena	£3.75	£5.50	£16.95
Grape: 100% Sauvignon Region: Veneto Fruity and savoury on the palate with a good match between smell and taste.			

Pinot Grigio delle Venezie IGT, Casal Bonora	£3.80	£5.65	£16.50
Grape Variety: 100% Pinot Grigio Region: Veneto Fruity and dry wine, perfect with smoked fish and cured meats.			

VINI ROSSI RED WINES

Biferno Riserva DOC, Camillo de Lellis	£3.75	£5.50	£16.95
Grape: 65% Montepulciano, 15% Trebbiano, 20% Aglianico Region: Molise Complex bouquet with nuances of spices and red fruit jam. Full bodied taste.			

Merlot del Veneto IGT, Casal Bonora	£3.80	£5.65	£16.50
Grape: 100% Merlot Region: Veneto An intense ruby red wine with a characteristic herbaceous flavour when young.			

VINI ROSATI ROSÉ WINES

Pinot Grigio del Veneto Blushed IGT	£4.00	£5.75	£17.00
Grape: 100% Pinot Grigio Region: Veneto Fresh aroma, excellent balance between mellow fruit and fresh acidity.			

BOLLICINE SPARKLING WINES

Prosecco Valdobriade Brut, DOC	£7.00	£25.00
Grape: 100% Prosecco Region: Veneto Excellent bubbles, clean perfumes and fruity character.		
Prosecco Mirage 'Etichetta Argento' Silver Label	£4.95	£15.00
Region: Veneto Great perlage, lightly fruity bubbles.		

Please ask a member of staff to see the wines from our Private Cellar.

WELCOME TO VIA VIA

Via Via is a delicatessen, caffetteria and ristorante that brings the very best of authentic Italian food and culture to your table.

All of the ingredients used in our dishes are available to purchase from the deli counter. Please feel free to browse the deli and sample the delights of our authentic Italian produce.

EVENING RISTORANTE MENU

Our special evening menu is available from 6pm and allows you to taste the very best of our fresh ingredients, cooked according to authentic Italian recipes. Our evening menu is updated on a daily basis. We recommend that you book in advance to avoid disappointment.

SERATA REGIONALE: REGIONAL FOOD EVENINGS

Look out for our regional food evenings that we hold on a weekly basis. Our menu will focus on the food and wine from a different region of Italy. Each course will be accompanied by a suggested wine available by the glass.

LUNCH PLATTERS AND BUSINESS LUNCHES

If you are organizing a business lunch at your office or a lunchtime get-together at home we are able to offer a selection of food and drink for you to enjoy in your chosen location.

Our lunch platters and business lunches are freshly produced each day according to your specific order and are free of preservatives.

OUTSIDE CATERING

We are delighted to introduce a selection of outside catering menus with prices ranging from as little as £6.50 per head. We can also supply your choice of Italian wines, prosecco, Italian beer and soft drinks.

If you have something specific in mind or if you have tasted something at Via Via that you would like to be included please let us know. Minimum of 6 persons required.

CORPORATE EVENTS

If you are organizing a teambuilding event with your co-workers or entertaining a special client Via Via is also available for private parties. We are able to offer a selection of flexible menus or alternatively why not organize a private wine tasting event or 'gourmet' evening.

HAMPERS AND WINE CASES

For the perfect gift we are able to offer a premium range of hampers and wine cases starting from £30. We can also organize delivery throughout the UK so no more excuses for forgetting your distant friends and relatives.

ITALIAN WINE CLUB

Become a member of the Via Via Italian Wine club and receive a different selection of wines every month from a specific region of Italy. As a wine club member you will receive a 10% discount on all your 'take out' wine purchases.

For more information on any of our events or services please ask a member of staff or visit www.viavia.co.uk

Via Via

DELICATESSEN - CAFFETTERIA - RISTORANTE

DA MANGIARE & DA BERE

FOOD & WINE MENU



17 Regent Street, Knutsford, WA16 6GR Tel: 01565 634 830
www.viavia.co.uk info@viavia.co.uk

LA COLAZIONE BREAKFAST

Available from 9:30am until 12:00pm Monday to Saturday

Biscotti della Nonna **£2.95**

Selection of Italian breakfast biscuits, ideal with a great coffee

Il Ciabattino **£2.85**

Toasted ciabatta bread with jams and butter

Uova strapazzate **£5.00**

Scrambled eggs served on ciabatta toasted bread:

Al salmone affumicato (with smoked salmon)

Allo sgombro affumicato (with smoked mackerel)

Alla pancetta (with pancetta bacon)

Ai funghi (with mushrooms)

Agli asparagi (with asparagus)

Al prosciutto (with smoked ham)

Alla salsiccia (with Tuscan sausage)

I PANINI TOASTED SANDWICHES

Panino del Buon Giorno **£4.95** (Eat in) **£3.50** (Take out)

Good morning sandwich with chargrilled zucchini,

smoked Italian ham and shavings of Grana Padano cheese

Panino del Risveglio **£4.95** (Eat in) **£3.50** (Take out)

Wake-up sandwich with smoked pancetta bacon,

tomato and Mozzarella cheese

Panino dell'Appetito **£4.95** (Eat in) **£3.50** (Take out)

With mushrooms and smoked Provolone cheese

Panino del Sud **£4.95** (Eat in) **£3.50** (Take out)

With salami Napoli, Scamorza cheese and sun-dried tomato

Panino dell'Ortolano **£4.95** (Eat in) **£3.50** (Take out)

With chargrilled aubergines, steamed asparagus and Fontina cheese

Panino del Nord **£4.95** (Eat in) **£3.50** (Take out)

With salami Milano, Asiago cheese and green beans

LE BRUSCHETTE TOASTED BREADS

Crostino rustico **£5.25**

Trio of chunky ciabatta toasted bread with a topping of porcini mushrooms, pesto, cream of white truffle, spicy sun-dried tomato pesto

Funghi trifolati con fontina **£5.95**

Sautéed mushrooms in garlic and parsley with fontina cheese

Taleggio, Speck e pere **£6.15**

Speck ham, Taleggio cheese and fresh pear slices

Affumicata **£6.50**

Parma ham and Scamorza cheese

Caprese **£6.95**

Sicilian cherry tomatoes, basil pesto, buffalo Mozzarella cheese

and extra virgin olive oil

Carpaccio di tonno in 'fiamme' **£6.95**

Fresh tuna carpaccio marinated in chilli oil, served on bread

with green olive paté

Salmone affumicato e mascarpone **£6.95**

Smoked salmon marinated in orange zest and olive oil,

served on bread with Mascarpone cheese and black pepper

Pomodorini e basilico **£6.50**

Sicilian cherry tomatoes, fresh chopped garlic and fresh basil,

served on bread with extra virgin olive oil

I TAGLIERI THE CHOPPING BOARDS

All served with bread and olives

Tagliere di formaggi **£8.95** (Single) **£14.00** (Double)

Selection of Italian cheeses including; Asiago, Taleggio,

Grana Padano, Pecorino and Provolone

Taglieri di salumi **£8.95** (Single) **£14.00** (Double)

Premium selection of Prosciutto di Parma, salame Milano

and salame Napoli, Bresaola cured beef and Mortadella ham

Tagliere vegetariano **£7.95** (Single) **£13.00** (Double)

Chargrilled aubergines, chargrilled zucchini, roasted artichokes

and sautéed mushrooms

Tagliere marinato **£8.95** (Single) **£14.00** (Double)

Selection of Italian 'antipasti' marinated in olive oil including roasted

artichokes, mixed mushrooms, sun-blushed tomatoes, chilli olives,

'boscaiola' olives with mushrooms, black olives and marinated anchovies

Mixed Chopping Board

Combination of any of the above chopping boards:

For 2 persons (including 2 glasses of wine or Prosecco) **£14.00**

or

For 4 persons (including a bottle of house wine or Prosecco) **£22.00**

LE INSALATE SALADS

Mozzarella di bufala **£5.95** (Small) **£8.95** (Regular)

con pomodorini e basilico

Buffalo mozzarella cheese and cherry tomatoes with

fresh basil and extra virgin olive oil, served on a rocket salad

Insalata di rucola e Grana Padano **£5.95** (Small) **£8.95** (Regular)

con lacrime di aceto balsamico invecchiato 10 Anni

Rocket and Grana Padano cheese shavings with

10 year old 'Reggio Emilia' balsamic vinegar dressing

Insalata di spinacine **£5.95** (Small) **£8.95** (Regular)

Baby spinach salad with smoked pancetta bacon,

steamed asparagus and honey mustard dressing

Insalata Nizzarda **£5.95** (Small) **£8.95** (Regular)

Fresh tuna salad with new potatoes, steamed green beans,

chopped gold onions with lemon and parsley mayonnaise

Insalata 'Cesare' **£5.95** (Small) **£8.95** (Regular)

Gem cos lettuce with rosemary croutons, Grana Padano shavings,

smoked pancetta bacon and anchovy dressing

Insalata di patate al 'verde' **£5.95** (Small) **£8.95** (Regular)

Salad of new potatoes, steamed green beans, fresh chopped 'Tropea'

red onions and parsley, with extra virgin olive oil and basil pesto

Insalata mista **£4.95** (Small) **£7.95** (Regular)

Mixed salad leaves served with a balsamic vinegar and extra virgin olive oil

LA ZUPPA SOUPS

Please see our Specials Board for today's fresh soup **£6.00**

Served with a selection of fresh breads

PIATTO DEL GIORNO

SPECIALS

We offer an authentic selection of specials that change on a daily basis.

Please ask a member of staff for details of today's special dishes.

I DOLCI DESSERTS

Our desserts are freshly made on a daily basis.

Please see the delcounter for today's selection.

LE BEVANDE DRINKS

Caffé Espresso **£1.50** (Single) **£2.60** (Double)

Espresso coffee made and served

in the traditional Neapolitan way

Caffé Macchiato **£1.75**

Espresso coffee with a small shot of frothy milk

Cappuccino **£2.15**

Creamy and frothy milk with a shot of our espresso

Caffélatte **£2.50**

Espresso coffee and warm milk.

A great combination for a warm drink

Moka **£2.80**

Double shot of espresso with chocolate and hot milk

Caffé Americano **£2.70**

Double espresso coffee with hot water

and a jug of hot or cold milk on the side

Ciocolata Calda **£2.60**

Traditional hot chocolate with frothy milk

English Breakfast Tea **£2.20**

Earl Grey Tea **£2.20**

Fruit Juices & Lemonades **£2.30**

Various flavours available

San Benedetto Mineral Water (Still / Sparkling) **£2.30**

Italian Beers **£3.00**

Ichnusa Alc 4.7% vol

Peroni 'Riserva' Alc 6.6% vol **£4.00**